Low Acid Salad Dressing

Prep Time: 10 minutes Cook Time: 5 minutes Total Time: 15 minutes Yield: 6-8 servings

Ingredients

- ¼ cup plant-based yogurt
- ½ cup plant-based milk
- 1 T chopped fresh oregano
- 1 T chopped fresh parsley
- 1 teaspoon cider vinegar
- 1 teaspoon honey
- ¾ teaspoon dried basil
- ¼ teaspoon garlic powder
- ¼ teaspoon salt
- ¾ teaspoon besan
- 1 T water

Instructions

1. In a saucepan over medium heat, whisk together all ingredients except besan and water.
2. Bring to a simmer and reduce heat to low. Just enough heat to maintain a gentle simmer.
3. Whisk besan into the water and then whisk that mixture into the simmering dressing.
4. Stir constantly. Let this simmer for 2 minutes to thicken up.
5. Cover and refrigerate at least 2 hours before serving. Store refrigerated for up to 5 days.